



FROG'S LEAP

2010 SAUVIGNON BLANC

Rutherford Napa Valley

THE BLEND

100% Sauvignon blanc
100% Rutherford

RELEASE DATE

May 2011

STATISTICS

harvested —
August 27 - September 14
21.5° brix at harvest
12.8% alcohol
3.20 pH
7.2 g/L total acidity
100% stainless steel fermented

WINEMAKERS

John Williams
Paula Moschetti

A BRIEF HISTORY

“The 1981 Frog's Leap Sauvignon Blanc is what we feel a Sauvignon Blanc should be. It is a dry wine of substantial scale that carries itself well, as it retains a delicacy to complement food, not overwhelm.” These are the words that we chose to introduce our Sauvignon Blanc, and in fact, our winery to the world. Dubbed a “Prince of a Wine” by the New York Times in 1982, this wine set a course that hasn't veered much from its original ideals. Today this wine is still made from 100 percent Sauvignon Blanc grapes and done so in such a way that the alcohol is kept low, the acidity high, and the flavors crisp and refreshing. In fact, the only changes we've made along the way have been in pursuit of a noble quest: to make a Sauvignon Blanc that is so indicative of the place in which it is grown that it could come from nowhere else.

Each of the Sauvignon Blancs Frog's Leap has made during the past few years embodies the fine-tuning we've done along this journey. A little Semillon was added to the blend in 1992 but was taken out a few years later. The wine became 100 percent stainless-steel fermented and aged in the late '90s. It began to carry the Rutherford appellation in 2001. And in 2002 it began to be made exclusively from dry-farmed, organically grown vineyards. From all of this we have learned a simple lesson: the less we interfere in the cellar with the perfectly grown clusters, the more beautiful the wine becomes.

ABOUT THE WINE

Grown in the heart of the Rutherford appellation the 2010 Frog's Leap Sauvignon Blanc alludes to its storied region with aromas of wet stone, peach blossom and Meyer lemon zest. Across the palate the varietal's fruit character moves forward with more citrus and a touch of stone fruit all supported by the wine's minerality and crisp, bracing acid. This refreshing wine has a lingering finish that is sure to satisfy on a warm summer's day, or with an array of dishes from pan roasted Petrale Sole to a few simple slices of Chèvre.